

Restaurant "Kronenstube"

Modern Alpine cuisine

Salad

Alpine lettuce crown

Various leaf salads | radishes | tomato | cucumber | Herb Croutons | Popcorn
dark balsamic dressing or mustard dressing

6,00 €

Optionally with

„fried chicken“

16,00 €

„mountain cheese pralines“ 3pieces

14,00 €

Starter

Herbed „Allgäu mountain cheese praline“

14,90 €

Apple and pear chutney | muscat espuma

„Crab meets Allgäu“

16,90 €

Sour cream | cucumber | pumpernickel | radish | wild herbs

Soup

Boiled fillet consommé

7,00 €

Herb semolina dumplings | root vegetables | chives

Creamy potato soup

6,00 €

Truffle | pickled mushrooms | croutons | herbal oil

Main course

Meat

Pressed Allgäu pork belly 19,90 €

Honey pepper jus | Bavarian herb | melted napkin dumplings

Braised veal cheeks 26,90 €

Truffled mashed carrots | two kinds of cauliflower

Boiled fillet of beef 24,90 €

Cranberry sauce | apple horseradish | crispy potato dumplings | vegetables

Roast beef tagliata 28,90 €

Port wine jus | onion | tomato | triplets | rocket | mountain cheese

Baked chicken "Krone Style" 22,90 €

Cold-stirred cranberries | lukewarm mashed potatoes | lemon

Fish

Fried zander fillet 21,90 €

Beurre Blanc | creamy pearl barley risotto | lemon

Grilled bavarian salmon trout fillet 24,90 €

Muscat foam | mashed carrots | roasted cauliflower

Vegetarian

Creamy pearl barley risotto 18,90 €

vegetables | muscat foam | wild herbs

Melted dumpling-triple 16,90 €

hay butter | mountain cheese | tomato chutney | Krone alpine salad

Room for dessert?

Cheesy conclusion

Allgäu cheese selection

14,90 €

Nuts | fig mustard | apple and pear chutney | bread

Sweet temptation

Bee sting 2.0

11,00 €

Almond honey vanilla ice cream | caramelized almond | cake

Strawberry cold dish

9,00 €

Flamed marshmallow | yoghurt | white chocolate ice cream | burnt chocolate